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| **Chapter 2: Diversity at the Table**  **Chapter Summary**  Food is as diverse as the people who produce, prepare, and eat it. Cultures have their own distinct cuisines and food customs. These are influenced by geography, economics, foreign contacts, religious beliefs, and technology. Many cultures share similarities in their food preparation methods and in their beliefs about the social meanings of food. Today, people work hard to maintain their food customs. They also change their food customs and merge them with those of other cultures. In fusion cuisine, different food traditions are combined. The U.S. is an example of a place where many diverse food customs coexist and merge. The world of food is truly multicultural. America is referred to as a melting pot due to our mix of cultures.  Some vocabulary terms to know:  Culture- A set of customs, traditions, and beliefs  shared by a large group of people.  Custom- A group’s specific way of doing things.  Cuisine -A culture’s foods and styles of cooking.  Ethnic-relating to a specific culture Examples: specific ways of dress & types of food eaten like Mexican or Italian  Diversity- where people are all different in some way  When we go to the grocery store, we have many choices of products to buy. We are able to purchase pineapples and oranges even though they do not grow in Mississippi. Food choice now is very different than past times. People had to eat what could grow locally and they ate the meat of the animals that lived in their area. We can now get food from all over the world.  Many ethnic foods are available to us not only at the grocery store but at many restauarants. In the Memphis area, there are all types of ethnic food choices. Everything from Greek, Ethiopian, Indian, Chinese, Mexican, German, to Italian. We can try foods from many different cultures without traveling the globe. |  |